



# SALSA #12

(1999 LANTDIV Salsa Competition—1st Place)



## Ingredients

2 cans (14.5 oz) of tomatoes  
(whole or diced)  
1 small onion  
salt  
garlic  
cilantro, one bunch  
Jalapeño peppers

Other peppers—  
1 jalapeño for mild (that's what was in the #12 entry), 3 for medium, etc. I like to use 5 jalapeños, 1 habañero, and 3 serranos. Jalapeños taste good, but are milder; habañeros are very hot, so use sparingly).

Chop the peppers. If you don't want to get acids in your cutting board or fingers, you can simply blend the peppers. Add one can of tomatoes into blender. Sprinkle a "healthy" layer of salt on top of the tomatoes, to taste. Sprinkle a layer of garlic to taste. Pull the leaves off the cilantro, adding only the leaves, no stems. Put in about an inch of cilantro leaves. Chop the onion and add it. Put in the other can of tomatoes. Sprinkle another layer of salt and garlic. Add another layer of cilantro. Blend on high speed in short bursts (~1-2 second bursts). Continue this until you get the consistency you want. If you use the serrano, just slice it and add it after blending: it makes a nice look.

A word of caution. For those of you who wear contacts, be sure to take out your contacts before cutting hot peppers, or wash your hands more thoroughly than you ever have before after cutting peppers. My brother had a bad experience taking out contacts after eating a jalapeño.

Recipe from Brian Heller, ROI CC Oceana

